

Sarah Anne Waide,
April 22- 1837.

Coates

8

A.	Pap.	Cake, lemon Orange, Apricot Tea, Orange Trout, Trout & Bacon	25. 35. 36.	R.	Waff.
Apple Fool	24.	Arrowroot Pudding	35.	D.	
Arrowroot Pudding	35.				
B.					
Barley, Sugar	5.	Fruit to bottle	12.		
Biscuits, Dry	13.	Felberts	7.		
Do Do	22.				
Do Wafers	21.				
Buns, Bath	17.				
Do Common	19.				
Butter, to melt	10.				
Biscuits, ginger	36.				
Blanance	13.				
Biscuits, Spanish	27.				
Bread, Bruce	35.				
C.					
Cake, Almond	21.				
Do Arrowroot	10.				
Do Gooseberry	12.				
Do Rice	20.				
Do Rice, Price	35.				
Do Spanish	34.				
Morner, Bandy	4.				
Cheesecake, Lemon	6.				
Cream, Stone	1.				
Lovain, Jelly	20.				
Cake, plum	22.				
Cream, Lemon	24.				
D.					
E.					
Egg, preserving	16.				
F.					
Fruit to bottle	12.				
Felberts	7.				
G.					
Gingerbread	2.				
Ginger nuts	38.				
Ginger for hams	1.				
Gulabia transparent	28.				
Ginger Beer	30.				
H.					
Hans Est	19.				
Ham toast	31.				
I.					
Ice, Moda	3.				
Italian Cheese	25.				
J.					
Jelly, Apple	15.				
Do Gloucester	10.				
Do Bury	11.				
Do Calves Foot	36.				
K.					
L.					
Lozenges	18.				
M.					
Marmalade Apple	9.				
Do Orange	18.				
Macarons	34.				
N.					
O.					
Omelet, Sweet	13.				
Oatmeal Soupe	33.				
P.					
Pancake French	14.				
Do Tart Cheese	37.				
Pudding, Cheese	13.				
Do Apple Souffle	5.				
Do Biscuit	34.				
Do Custard	37.				
Do Excellent	37.				
Do Gravy	22.				
Do Wafers	9.				
Taffy, Spanish	3.				
Do Crisp	20.				
Do Crisp	20.				
Do Minc'd	24.				
Figgy for beef	21.				
Puddings, Black	22.				

L.

Top W. Top
Winesours 6.

Top

P.
Balls, Breakfast 14

S.

Soufflet, Orange 19.
Do Rice 16.
Sance, horse radish 2.
Do Sippe 38 8.
Do Sippe 26.
Soufflet, Apple 28.
Do Potatoes 30.
Sago Blanc - Manger 32.

S.

Yaffle 17.
Spt. Puffe 37.
Plain 38.

W.

P.
Briquet, Raspberry 16

To make Glazing for Ham &c

Take as much good Brown Gravy, as you think proper, boil it gradually, until it becomes to thick, that it may be applied with a Brush.

Sweet Omelet.

Take a Pint of good Cream, 4 eggs, well beaten, a little Lemon Peel, chopped fine, & Sugar to the taste: Mix the above together, & fry them, in the same manner, as a Savoury Omelet.

Serve it up with Sweetmeats.

Stone Cream.

1 Pint of Cream, & a Stick of Cinnamon, boiled together a Quarter of an hour, 10z of Scewapple, with what Sugar is

2 necessary, and when nearly cold, pour it over sweetmeats.

Horseradish Sauce.

Take a large Stick of Horseradish, grate it fine through a Grater, add to it, a Tablespoonful of made Mustard & a dessert Spoonful of moist Sugar. Then add Brimstone sufficient to make it the consistency of made Mustard. A little Cream improves it very much.

To make Gingerbread. W. Gasfield.

Mix $\frac{1}{2}$ lb of butter, into 1 lb. & $\frac{1}{2}$ lb of flour, very well, $\frac{1}{2}$ lb of brown Sugar, 1 oz of Ginger & $\frac{1}{2}$ a Nutmeg, mix these up with $\frac{1}{2}$ lb of Treacle, warmed with a little Cream, mix all well together, boil, & bake on buttered Dishes.

Moda Ice.

Half an oz of Turnips, dissolved in as little water as possible; Take the quantity of new milk, which will fill yr mould & put it into a basin, then put it into a Hair sieve: Two table spoonfuls of Red currant Jelly, Two of Raspberry Jam, & the same of Strawberry Jam. Place your Mould below the sieve, & then pour slowly in, the milk, & the Turnips. Keep stirring it, till all goes through the sieve into the mould, but the seeds. Let it stand 6 or 8 hours, & then turn it out, as you do a mould of jelly.

 Cheese Pudding. Miss T. Read.

$\frac{1}{2}$ a lb of Cheese grated, 2 spoonfuls of Cream 2 Eggs, & 10z of Butter. butter the Pan, & bake it d'jt of an hour.

4 To preserve Brandy Cherries
Get your Melle Cherries, when fully ripe,
cut the stalks, so as to leave them ^{as} ~~them~~ ^{as} ~~them~~
such long: Put them into Glass jars, &
between every layer of fruit, put a layer
of fine sugar, beat very fine, till the
jars are three parts full, then fill
them up with Brandy: cover them
close up, & set the bottles in the sun
& shake them once or twice a day.

Ginger Biscuits Miss H. Head
Five eggs, to be beaten with $3/4$ lb of finely
powdered sugar, for $1/2$ hour. Then add
1 lb of flour, 1 oz of the best ground
Ginger, & a little grated Lemon Peel,
if approved. Stir the whole together
& drop it roughly on Bisc. Take in
a very cool oven.

Apple Soufflet Pudding.

Pare & quarter 4 large Apples, boil them tender, with the rind of a Lemon, in so little water, that when done, none may remain. Beat them fine in a Mortar, add the rind of a small Roll, 4 oys of butter rolled, the Yolks of 5 eggs, & the Whites of Three, the juice of $\frac{1}{2}$ a Lemon, & Sugar to the taste, beat them all together, & lay them in a Dish, with Paste to turn out

To make Barley Sugar

To 1 lb of loaf Sugar, add $\frac{1}{2}$ pint of Water, 2 Tablespoonfuls of Bencasa, 2 of distilled Bencasa, & 20 Drapers of Spice of Lemon. The Bencasa is added as soon as it boils. For common Sugar, $\frac{1}{4}$ pint of Water is sufficient.

4 Lemon Cheesecakes. Tittleton.

To $\frac{1}{4}$ lb of butter, add $\frac{3}{4}$ lb of Lump Sugar broken, 4 eggs, the grated rind of 2 lemons & the juice of 3. Put all these into a Pan, over a slow fire, gently stirring it till it is as thick as good cream. Then pour it into jars, cover them with paper, the same as Sweetmeats. Take the Paste in Patty Tin, before you put in the above, & then let them just brown.

To preserve Wine-sours.

First soak your wine-sours, & take the root of them, & put them into a jar, which put into a jar of boiling water, & let it remain, until all the juice comes from them, then strain it through a hair sieve, to each pound of Wine-sours, put 1 lb of Loaf Sugar, break it into lumps, & wet it in the juice,

Let it stand till the next day, & then put it into y^e preserving Pan, & like it. Stirred till the sugar is melted. Then put in y^e Wine-sours, & let them boil a little while very gently, turning them over, then take them out, & let them stand till the next day, but be very particular, to turn them several times after you set them by. The next day, boil them again, when they are enough, take them out, one by one, into a basin, then boil the Syrup, & strain it very well, pour it over y^e Wine-sours, & the next day, put them into Pots.

Biscuit Puddings

Take the weight of 2 Eggs in batter, & the same of White Sugar & flour. Beat the batter to a cream, add the yolks of 2 eggs, well beaten, mix them well together, then put in the flour, & beat them thoroughly. Put them in small cups & $\frac{1}{2}$ fill them. 20 minutes will bake them, in a quick oven.

Spanish Puffs.

W^l. Edmunds.

The juice of a Lemon, a little Cinnamon, & lump Sugar, $\frac{1}{2}$ pint of thin cream: Let it boil a little, add $\frac{1}{4}$ lb of butter; let it boil again, then put in as much flour, as will make it a stiff Paste: Keep it on the fire, till it is taken out of the Pan, beat it a little time, holding the Pan in cold water, till nearly cold, then add 1 egg, & the yolks of 3: Keep beating till cold, then make them the shape of an Egg. Bake them in a slow oven till they become a nice brown. When cold, fill them with sweetmeat.

Fish Sauce.

Matthew.

To a pint of good cream, add 2 spoonful of Spence of Anchovies, 2 of Mushroom Paste, 2 of Walnuts, & a little Cayenne Pepper, 2 or 3 of butter rolled in flour. boil it for 3 minutes

Apple Marmalade.

W^m Edmunds.

Take 1 lb of lump sugar, put to it $\frac{1}{4}$ pint of water, let it boil for some time, then add 2 pounds of apples pared, & coarsely with Lemon-peel, boil all together, till it becomes very stiff. Then put it into moulds; then invert, tie it down with Brandy papers, & keep it for use. If made in winter, the Yorkshire Greening are the best.

Wafer Puddings

W^m Scott.

Take $\frac{1}{2}$ a pint of cream, put to it 2 oys of butter, after the cream has boiled, then stir the butter & cream together: when cold, add 3 eggs, with $\frac{1}{2}$ the whites, & a good sized tablespoonful of fine flour, with sugar to your taste. Bake them in small tins, a light brown.

To make Buns.

Take 3 lbs of flour, 4 oys of butter, 1 quart of Milk, 2 eggs, sugar to your taste, & a few currants, or caraway seeds. Bake in a slow oven, a tablespoonfull of yeast.

Gloucester Jelly.

2 oys of Tapa, 2 oys of Rice, 2 oys of Pearl Barley,
 2 oys of Candied Turn, root, & 2 oys of Singlaf.
 These ingredients to be simmered in 3 pints
 of water, till reduced to 2 pints: The Singlaf
 must be tied up in a thin bag, & pressed out
 from the ingredients. When made, 2 table-spoons
 of the Jelly, dissolved in a Tea cup full of warm
 milk, & taken every morning, an hour before
 rising, & again about 11 o'clock.

Arrow-root Cakes.

W^{rs} Foster.

Take of Arrow-root, powdered Sugar, & butter, of
 each $\frac{1}{2}$ lb, 5 eggs; work the butter to a good
 cream, then add the yolks of the Eggs, the Tapa,
 & Arrow-root, lastly, the whites of the Eggs.
 Beat them to a strong froth, add a little
 Grated Lemon-peel, & bake them in Small
 Pans.

Orange Jelly.

Rockbuck.

Into 2 quarts of Spring Water, put a lb of Hartshorn Shaving, & let it boil, until it is reduced to 1 quart. Then pour it clear off, & let it stand till cold. Take the rind of 3 Oranges, pared very thin, & the juice of 1 lemon. Let them stand all night, in $\frac{1}{2}$ a pint of Spring water. Then strain through a fine hair sieve, melt the jelly, & pour the Orange liquor to it. Sweeten it to y^e taste, with double refined sugar, & put to it a blade or 2 of mace, 4 or 5 Cloves, $\frac{1}{2}$ a small nutmeg, & the rind of 1 lemon. Beat the whites of 5 or 6 eggs, to a froth, mix it well with y^e jelly, & let it over a clear fire. Boil it 3 or 4 minutes, run it through y^e jelly bag, several times, but take care not to shake it, when you pour it into y^e bag.

Get yr fruit when quite dry, & pick them as whole as you can, then put them into very bottles, with 5 oys of powdered lump sugar, cork them up tight, & tie them down with rag, then pack them in a Pot with Hay, & water up to the neck of the bottle, put before the water begins to boil, put the fire out, & let the bottles remain, till cold. In a day or two, take the rag off, & drown the corks.

To make Gooseberry cakes.

Miss E. Kent.

Take 3 quarts of Gooseberries, when fully ripe, Put them in a New pan, with a little water, when soft, rub them through a Hair Sieve, to 1 lb of pulp, add 1 lb of sugar, sifted & dried, & the white of one egg. Beat them till quite stiff, then drop them on a floured tin to dry. When quite dry, put them into a box, & they will keep a year.

Green Gooseberry Cakes.

Miss E. Read.

Scald the Green Gooseberries, & strain the pulp through a Sieve. To 1 lb of the pulp, add 1 lb of fine loaf sugar sifted, & the whites of 2 eggs, beat all together for an hour, with a large wooden spoon till quite light. Then drop them on paper, & dry them in the sun. Barberry, & Raspberry cakes, are made in the same manner.

Very good recipe for Biscuits. (Miss E. Read.)

To 1 lb of flour, put $\frac{1}{2}$ oz of butter, mix them very well together. Put $\frac{1}{2}$ oz of butter, in a small saucepan of new milk, & boil it. Put it into the basin, with the flour, & work it a long time. Then lay it between 2 plates, for an hour or two. Roll them out very thin, cut them, & prick them, after which bake them

Black-currant Scones. Mary.

Take & melt 1 lb currants on the fire, after that, force them through a strainer, & add to every pint $\frac{1}{4}$ of juice, 2 oz of Loaf sugar. Boil them well, & dry them on thin sheets

Take $\frac{1}{2}$ lb of the finest flour, to 3 oys of butter add 1 egg, yolk, & white, to two large table spoonfuls of yeast. Take a pint of new milk, put to it the butter, & set it on a stove, till the butter is melted, then mix it up with flour, into a light paste, after which add the yeast, & the egg, & set it to rise for an hour. Bake it in a moderately quick oven.

To make a French Pancake. Mrs B. Read.

To one spoonful of flour, add $\frac{1}{2}$ a one of Orange Marmalade, to these, put the yolks of 3 Eggs, well beaten. Beat all together, then add $\frac{1}{2}$ a pint of cream, & sugar to the taste. The whites of the Eggs must be beaten to a froth, & added to the batter. Brown a piece of butter in a frying pan lightly, then pour in the batter, & brown the top, with a Salamander. It must be made on a Copper Omelet Pan.

Apple Jelly.

W. Edmunds.

The apples, should be gathered, when fully grown
(it is immaterial what sort they are) cut them
into quarters, without paring them, to about a
peck of apples, put one gallon of water to them
& boil them for two hours; (they should not
boil very fast) strain the water from the apples,
& put it by, till the next day, then strain
it through a piece of Muslin, into a preserving
pan, & to each quart, put 1 lb & $\frac{1}{2}$ of lump sugar,
Put it on the stove to boil quick, for $\frac{3}{4}$ of an hour,
Take off the fire, & then put it into moulds
or glasses. The next day, tie them down, the
same as currant jelly, when it is boiling, if
you do not find it a pretty pink color,
Put a little of the juice of Beetroot, & a little
Lemon-peel, cut in lengths, like straws, is an
improvement, & looks pretty in the jelly.

To make Raspberry Bincap. Miss E. Read.
 Take 1 lb of Raspberries, to a pint of white wine
 Bincap, Put it into a well glazed earthen
 Pan, & let it in a cool place for 1 day & night,
 Then strain it through a hair sieve, but do
 not press it too close: Then add 1 lb & $\frac{3}{4}$ of
 Double refined sugar, melt it over a slow
 fire, & only let it just boil, then stir it
 till cold.

Miss E. Read.

Rice Soufflet.

1 Tea-cup full of Rice, well washed, boil it
 in some new Milk, till soft; then add 1 oz of
 Butter, the yolk of 3 eggs, & lemon peel to y/
 taste. Beat the whites of 3 eggs, stir it a
 little, & lay it on a Dish. Sift sugar over
 it, & brown it with a Salamander.

For preserving Eggs for winter use.

Put $\frac{1}{2}$ a lb of Limes to 1 gallon of Water

To make a Fijle.

Simp 2. Read.

Cover the bottom of the glass with Macaroon, steeped in white wine, 2 hours: when cold, pour a pint of Custard over them. Round the edge of the Custard, put Apricots, or Raspberry Sweetmeat. Whisk up a pint of cold heavy Milk cream, & fill the glass up with it.

Fish Pudding. Simp 2. Read.

Take 1 lb & $\frac{1}{2}$ of cod, or any other firm fish, & scraff it from the bone, then put it into a Stead Pan, with $\frac{1}{4}$ lb of butter: stew it over the fire till enough, then put it into a Mortar, & beat it very fine, with the Bumbe of a French Toll, ready steeped in boiling Milk: put into it, 3 or 4 Mushrooms, a little mace, pepper, nutmeg, salt, & 4 Eggs, well beaten. Stir them all together. Butter & flour.

Bath Buns. Many.

6 ozs of butter, 8 D^o of Sugar, 6 Eggs, to 1 lb & $\frac{3}{4}$ of flour.

To make Orange Marmalade: very good.

Take as many Seville Oranges, as you think proper
Take the same weight of lump sugar, clarify
it to be in readiness. Grate the yellow rind
of the oranges, then with sharp knife, cut
the skin, just through into 4 quarters. Strip
off the skin from the inside & with a sharp
knife, shave off the white inside of the ped,
throw that away, & cut the other part, into very
fine chips. When they are all cut, put them
on the fire, with as much cold water, as
will cover them: let them boil, till quite
tender. In the meantime, extract the juice
through a sieve to keep back the seeds,
then throw the chips into a sieve to drain.
Set on the sugar, & when it boils, put on
the juice & chips, & when it has boiled
about 10 minutes, put in the peeling, &
let them all boil very quick, till it is a
jelly, observing the same rules, to know when
ready, as for jams. Observe, in making jams
& marmalades, you should keep stirring
it all over the bottom, or it will stick to
the bottom of the pan, & spoil the flavor.

Put it, as you do other jams.

D. Hunter.

To melt Butter.

Put $\frac{1}{4}$ lb of butter, into a plated saucepan, with 3 tea-spoonfuls of cream; shake the pan, over a clear fire, till the butter is completely melted. Take care to shake it only one way, & be careful, not to put the saucepan upon the fire.

W. Broseley.

Crangs Soufflet.

Take 4 Crangs, 1 lemon, chip them very fine, boil them tender in a little syrup, when tender, round the peel from them, take in $\frac{1}{2}$ lb Stew Pan, 2 oys of butter, 2 Table-spoonfuls of flour, $\frac{1}{2}$ pint of cream, then the juice of the Crangs & $\frac{1}{2}$ glass of brandy. When you are going to bake it, add ^{to these ingredients} the yolks of 5 eggs, the whites must be very well whisked, before they are put in.

A Hen's Nest, being pretty! Miss D. H.

Put a large tea-spoon in a basin, round, fill the outside, with clear stiff jelly, (Crangs) when cold, turn it out, & have in readiness, some small Blanched eggs. Lay shreds of preserved lemon in the ^{the} hollow, then putt the eggs in, wh: are Blanched, melted in egg shaped cups, or a common egg shell, the day before.

To make Custard. Miss E. Read.

a pint of cream, boiled with a little cinnamon in it, then pour it into a basin till cool, take the yolks of 4 eggs, beat well sweetened with fine sugar. Mix these with the cream, & set it over a slow fire, stir it, till it begin to thicken, then pour it into a basin, & stir it till cool.

80

Orange Posset.

Squeeze the juice of 2 Seville Oranges, & 1 lemon, into a basin, that will hold a quart, sweeten it like a syrup. Boil a pint of cream with some Orange peel cut thin. When cold, strain it through a sieve into a basin, of juice. Hold up the sieve a good height from the basin. It should stand a day before it is used.

80

To make Currant Jelly.

Put the currants into a deep jar, tie a paper over it, & put it in a pan of boiling water upon the stove, until they are quite soft. Then put them through a sieve, till the juice is clear, boil it $\frac{1}{4}$ of an hour ^{then add} ² ^{1/2} ^{hours} of sugar to every pint. boil about ¹⁰ ^{minutes} strain it, & put it into Pots.

80

200g of ground Rice 400g of Flour & Eggs 1lb of Pound Loaf sugar, the yolks, & sugar beat together.

To make Minced Pies. Miss E. Read.

Chop 2 lb of fresh beef meat, add to it 2 lb of apples, chopped very fine, $\frac{1}{4}$ oz of mace, the same of cinnamon, $\frac{1}{2}$ a $\frac{1}{4}$ of Cloves, a little salt, $\frac{3}{4}$ lb of raisins, stoned & chopped very fine, $\frac{3}{4}$ lb of ground lump sugar, 2 lb of currants, a large spoonful of lemon Peel shred, 7 spoonfuls of brandy, & $\frac{7}{8}$ lb of Port wine: Mix all well together. Add this quantity add 2 oys of candied Orange Peel, $\frac{2}{3}$ of lemon Dr

To make Wafers Biscuits.

30

6 spoonfuls of flour, 4 of sugar, 2 of Rose water, 2 of white wine, & 2 eggs: Mix them well together with a little Spring water, & make them a proper consistency, before you bake them.

To make an Almond cake.

Take 1 lb of butter, beat it to a cream of eggs leaving out the whites of two, with it will be $\frac{1}{2}$ lb of sugar, for an hour, the sugar must be added by degrees, the eggs & sugar must be beaten very light & thick. Mix a little of it at a time, to the butter that has been beat. Then add 1 lb of flour, a small patty of brandy, a little cinnamon, 1 nutmeg, 1 lb of stoned almonds, blanched, & ground. Bake it in a moderate oven.

22. A nice Plum Pudding for Christmas.

1 lb of suet shred, 1 lb of flour, 1 lb of currants,
1 lb of raisins cut, 2 oys of candied Lemon,
2 oys of Almonds shred, 1 oy of candied Orange,
10 Eggs, a quantity as little powdered Mace &
Glas of Brandy & a Spoonful of sugar. The
Pudding must boil for 6 hours at least.

Plain Tea Cakes.

1 lb of flour, into which rub 2 oys of Butter
1 Egg, & a little yeast: a little sugar mixed
with milk, let them stand near the fire, upon
the Tin, for $\frac{1}{2}$ an hour, before you bake them.

Dry Biscuits. very good.

1 lb of flour, 2 oys of Butter, $\frac{1}{2}$ pint of new milk
mix them rather warm, work the paste for
20 minutes, roll them as thin as ^{you} possibly
then bake them in a slow oven.

A Plum Cake. Miss F. Read.

1 lb & $\frac{1}{2}$ of Butter, sugar, & flour, 2 lb of currants,
9 eggs, a small quantity of candied lemon, &
Orange Peel, & Almonds, & a glass of Brandy
cream the butter in an earthen pan, the
yolks & whites of the Eggs to be beaten
together, till they appear very light.

28 Then put in the bocked, & keep beating
it all the time. Then add the sugar, currants
& brandy alternately, & lastly the flour.
Cover some paper, & line the mould you
intend to bake it in.

Miss E. Reed.

Transparent gingerbread

Take equal quantities of treacle, butter, sugar
& flour, melt the butter, & mix it well with
the treacle & sugar. Then put in the flour
& beat it altogether for a few minutes.
Add cinnamon, & lemon peel & ginger. Bake
it in a slow oven.

To make Glamange.

Boil 20 oz of sugar in three half pints
of water, half an hour. Strain it to a
pint & 1/2 of cream. Sweeten it, & add a
few bitter almonds: let it boil up, &
put it into what form you please.
Let the Glamange settle, before you
put it into moulds, or the Glaze will

remain at the bottom of them, & be at the top of the Flanings, when taken out of the moulds.

Lemon Cream.

A pint of cold Spring water, 3/4 lb of good sugar, add the juice & rind of 4 lemons pared very thin, let it strain all night. Then strain it through a sieve, beat up the whites of 6 eggs, & stir them into the above ingredients, simmer it over the fire, then put it into the glass dish you mean to send on the table, as it will not answer to put it in when cold.

Sponge Cream. Snow.

Boil 1 $\frac{1}{2}$ lb of Flingle in a quart of good cream, strain it, & let it stand to cool, but not to set, take the rind of a lemon with lump sugar, mix it with the cream, & whisk all together till it begins to stiffen, then put it into moulds, & let it remain all night, Raspberry or Strawberry may be used instead of lemon.

Station Mousse.

The pint of cream, the rind of two lemons grated fine, the juice of two lemons, & a glass of Madeira wine & sugar to your taste. Mix all together, till the cream is quite stiff. Then lay a square piece of muslin in a small sieve. Dip it in cold water, pour the ingredients into it, & let it stand all the day following. It must be turned carefully out of the sieve ~~or~~ ^{or} mould into a glass dish, & ornamented with coloured sugar.

Should for cream & jelly, should always be put into boiling water first & then into cold. Not wiping them, but letting the wet strain out of them, before the cream is put in.

Pickle for Beef, Tongues &c. (Shaw.)

Take 2 lbs of Salt, 10z of Saltpetre, 1/2 lb of Coarse Sugar, to one Gallon of water first rub a little Salt, & Saltpetre on the Beef, & let it lay two Days, when put it into the pickle, which must be well Brimmed, during the time of its being boiled.

Apple Soufflet Pudding. (Smith)

Take 8 quenats four large apples, boil them tender with the rind of a lemon, in so little water, that when done, none may remain: Beat them fine in a Mortar, add the crust of a small roll, four oys of butter scalded, the yolks of five eggs, & the whites of three, the juice of 1/2 a lemon & sugar to the taste, beat them all together, & lay it on a Dish, with paste to turn out.

Apple Fool.

Take 8 apples, pare & core them, put them into an earthen pot, upon the stove to stew, when quite soft, beat them up, with about a pint of cream.

Lemon Cakes. Mary.

Beat the whites of 10 eggs, then put in 1 lb of sifted sugar, the rind of a lemon, & the juice of one, & the yolks of 10 eggs, & stir in $\frac{3}{4}$ lb of flour, the eggs to be well beaten. Butter off tin, & one hour will bake it, in a moderate oven.

Spanish Biscuits. Mary.

Beat the yolks of 8 eggs, with 8 spoonfuls of sifted sugar, beat the whites to a strong froth, & put them to the yolks, & sugar. Put in 4 large spoonfuls of flour, & a little lemon. Bake them on paper, whatever size you like.

Filberts

1 lb of Almonds beaten very fine
2 1/2 lb of sifted sugar, & yolks of 8 eggs
A little essence of Lemon, or grated Lemon Peel.

Chop 1 lb & $\frac{1}{2}$ lb of Cook, fat & lean, 1 lb of Bread, or other white meat, $\frac{3}{4}$ lb of Beef tripe. Soak the crust of a Penny roll (loaf) in water, mix all these ingredients in a Mortar, with salt, pepper, Spice, a leaf of sage, one onion, & 2 or 3 shallots minced small.

When wanted, mix them with an egg, & be particular always to fry them in boiling lard, & turn them up very hot.

Black Puddings. W^m B. Cooke. good.

Mix 2 quarts of Blood, 1 pint of cream, 1 lb of Bread finely grated, eight eggs well beaten, some Sweet Herbs, a little Sweet Marjoram, winter Savory, 4 or 5 shallots finely chopped, Thyme, Barley, Pepper & salt. Mix them all well together, then cut up lard into nice square pieces, & mix in as much as you think will be sufficient. Be very careful to clean & skin lard, & do not fill them too full, as they will burst in the boiling.

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Apricot Cream. W^o Busfield.

Take a little Apricot Marmalade, bruise it into a basin, with a pint of good cream, sweeten it to ye taste, then whisk it a while, & add $\frac{3}{4}$ of an oy of Tingleff, dissolved in a little water: put it to the cream, when it is almost cold, then whisk it till it is quite thick; then put a little into ye mould, & put a few whole Apricots at the holes, & bottom of ye mould to show through the cream, when it is boone out. Let it stand all night, & turn it out as well.

Mrs Maxwell.

Poyean Cream.

Boil $\frac{3}{4}$ of an oy of Tingleff, in a small quantity of new milk when quite dissolved, put it through a piece of Muslin, then take as much cream, as will fill ye mould add sugar to ye taste, & whisk it till it is quite thick. Then put in a sprig of lemon juice & a glas of Poyean, whisking it all the time. Then add the Tingleff, after which only stir it gently round & put into ye mould.

Roast ye Potatoes in the oven, when enough
take off the skins & pound them in a Mortar,
with a little butter, warmed in a small quantity
of cream. Chop a Shallot very fine & a little
Ham shred very fine, & add it with a little
Pepper, & salt to ye taste; then sole them like
Sausages & coat the outside with an Egg &
some Bread Crumbs, fry them carefully a
light brown, send them up very hot, with a
little good Jersey in ye Dish.

Mrs L. Head.

Ginger Beer.

39 gallons of water, put 12 lb of raw Malt,
3 Whits of Eggs, well beaten, put them
on the fire & when nearly boiling, strain
it very clear & add 2 oz of Ginger, boil
ye drink hour. Pour ye ginger liquor boiling
hot upon the juice & rind of 6 large
lemons, & when cold put it into the
Cask, with a little fresh Yeast, & a
little Sling Lye. The next day close
ye cask, & bottle it in three weeks.
You may drink it soon.

31.

Hams Toast.

Miss E. Read.

Chop small 2 spoonfuls of Ham, & cook, take 2 spoonfuls of beef gravy, & a few
bread-crumb, & a table-spoonful of
cream, just altogether into a Steel Pan,
& beat it. Then ready a buttered toast
Spread the above upon it. Throw a few
bread-crumb over it, & brown it before
the fire.

Mrs. Proctor.

Bread Gruel.

Grate ye bread, lay it by the fire, some
whole pepper, a little salt, an onion boiled
previously in water. Add it to the bread
crumb, then put it on the fire, add
melted butter & cream to it, & stir it till
a proper thickness.

Miss E. Read.

Pickle for Beef, Tongues, Pork, &c.
To 1 gallon of water, put 12 1/2 oz of salt,
20 oz of brown sugar, 10 oz of salt-petre,
Dissolve them by boiling. When cold
put it into a glazed Pot, & sink ye beef
in the pickle. 10 days it will be ready,
but will keep 5 or 6 weeks.

Sago - Blanmange. Mrs B. Conlee.

Boil 1 Pint of rich new Milk with a large
Spoonful of Sago - Boil it $\frac{1}{2}$ an hour. Flavor
with Orange Peel cut thin & a little
Cinnamon - Beat the Mould with cold
water before you put in the Blanmange
Sweeten with whole Sugar, & cover the
top with sweetmeat.

A very small quantity of Seinglass may
be added with advantage.

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Boil, Pin

Spicedful.
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Cinnamon

water by very well all over it, & the

Sweeten
top with

Next day, put it in a Pickle.

A very
Mark according to receipt,
be added

Let the Beef be well covered

in it, and take care to

turn it every morning —

The pickle must be cold

when the Beef is put in —

33 Excellent Sauce for Pike or Smoky. ^{Prop. T. H. A.}
For a large dinner boat, take ¹/₂ a pint of
cream, 4 spoonfuls of mushroom-larding,
2 either 2 anchovies, or a spoonful of sprats
of Sc., add a lump of butter rolled in
flour, & sent up hot. If the Anchovies
are used, they must be well washed
in warm water, scraped from the bones,
2 scales, chopped fine, & put into the cream.

St. Lait. Soup.

8 tails cut in joints, & fried brown
then boiled for 3 hours, in two quarts of
water, then reduced to one ^{pt.} ~~pt.~~ ¹/₂ this
into 2 quarts of Gravy Soup, with one
carrot, cut in pieces, & boiled quite
tender. One dozen button onions may
be added, after being boiled quite ^{tender}
Season with salt & pepper.

For boiling Elder Syrup, put 1 lb of raw sugar
(coarse) to one quart of syrup, 16z of powdered
ginger, $\frac{1}{2}$ oz of Cloves — Boil it ~~very~~ well.

Boil $\frac{1}{4}$ lb of Macaroni in milk & water
& a little salt, till quite tender, then
prow it into a sieve, put a cupful
of cream in a new pan, 2 oys of butter
2 tea-spoonfuls of Mustard, a little
Cayenne-pepper, & $\frac{1}{4}$ lb of grated cheese.
Put the boiled Macaroni amongst that
add a little salt, & let it boil a few
minutes; then pour it on & stir
throu $\frac{1}{4}$ lb of grated cheese over it, &
brown with a Salamander.

Mustard Pudding.

A pint of new milk, 4 eggs, 2 oys of flour
a little sugar & nutmeg. Boil it in a
bason one hour & the basin shall be full.

Spanish Mustard.

Take $\frac{1}{2}$ pint of cream, $\frac{1}{2}$ pint of new milk
2 spoonfuls of ground rice. Season with
lump sugar. When it is all mixed together
let it over a very slow fire & stir it
till thick. Then put it into a well
glazed basin, to stand all night.
When turned out, thick with Almonds,
orange, or tallow.

Arrowroot Pudding. Miss Read.

Take 3 tea spoonfuls of Arrowroot, let in cold water, pour into it a pint of boiling new milk, stir it until it is a thick paste, when nearly cold, add the yolks of 4 eggs, with sugar to your taste, the peel of a lemon grated, & what Spices you please. Bake it in a moderate oven for an hour, if boiled 40 minutes in a basin.

Rice Custards.

Put a blade of Mace, & a grated nutmeg, into a quart of cream, Boil & strain it. Add to it a little rice, & a little bread. Sweeten it to your taste, & stir it till it thickens.

Clarified Barley water. Miss Read.

3 table spoonfuls of Pearl barley which must be previously well washed, 3 or 4 lumps sugar, the peel of a lemon & 2 quarts of boiling water. Let it stand till cold, & strain it. It is better made the day before, & add sugar, before you use it.

Calves Foot Jelly. Dif^r 2. Read
 Boil 2 Calves Feet in a gallon of water, till
 reduced to a Quart, strain it, & let it stand
 till cold. Skim off the fat, & take the jelly
 up clean. If there is any scum at the
 bottom leave it. Put the jelly in a
 saucepan, with a pint of Wine, 1 lb
 of lump sugar, the juice of 4 large lemons,
 beat up 6 or 8 whites of eggs, with a
 whisk, put them in a saucepan till
 it boil, stirring in the whites. It should
 boil a few minutes. Have ready a large
 funnel. Bag, pour it in, & will pass
 through quickly. Pour it in again, till the
 water clear, then have ready a large
 China basin with lemons peeled cut
 as thin as possible. Let the jelly run
 into the basin, & the peel will give it a
 fine amber color, as well as a flavour.

To make Short Crust. Dif^r 2. Read
 Take 1 lb of Flour, & 12 oz of Butter, rub them
 well together, & mix them into a stiff paste
 with as little water as possible. Beat it
 well, & roll it thin. Bake in a moderate
 oven.

Take of Flour, lump sugar, & butter each $\frac{1}{2}$ lb.
 work it up together but do not roll it.
 Then beat with a rolling pin for $\frac{1}{2}$ an hour
 folding it, & beating it out again. Then roll
 out little pieces, as you may require
 for your tarts.

Crust for a raised Pie.

To a pint of water, 4 oys of Mutton-Fat,
 three small 4 oys of butter, put into a
 saucepan to boil 10 minutes, then pour
 on to 1 lb & $\frac{1}{2}$ of Flour. Mix it, & work it to
 a stiff Paste, then pull it in pieces to cool.
 Then raise it in what shape you please.

An Excellent Pudding.

2 oys of Rice, boiled in a pint of Milk.

2 oys of Bread Crumbs.

2 oys of Fat, Chopped fine.

2 oys of currants, & 3 Eggs —

To be boiled an hour & $\frac{1}{2}$ - When
 served, pour over it either Wine
 Jance, Raspberry wine and Fat. It is very
 good the next day.

Ginger Biscuits Miss E. Head

Take the white of an egg, beat it to a froth & add by degrees 1/2 a tea-spoonful of finely powdered ginger. Keep beating all the time & add sifted white sugar until it is as thick as snow, & very light. Broil it on Slashed Paper & bake a few minutes in a moderate oven.

Plain Fast Paste. Miss E. Head

Take ye quantity of flour, 2 oys of butter rub it well into the flour, add the yolk of an egg well beaten, & a little sugar, a little water, knead it well, roll it out the thickness you want, & sift a little sugar over it, when baked.

Gingerbread Nuts. Mrs Croftley

1 lb & 1/2 of flour, 1/2 lb of coarse sugar
 1/2 lb of Butter rubbed in very fine
 10y of the best powdered ginger 1/2 a nutmeg
 1/2 lb of Treacle, 4 table-spoonfuls of cream
 Mix all well together, roll them round like nuts, & bake them in a slow oven, on paper, in tins.



